

## AMENDMENTS TO THE CLAIMS

1. (Currently amended) A steaming device for a baker's oven including:  
a covered steam generation chamber, located adjacent at least one heating element in an oven compartment of the baker's oven, the covered steam generation chamber being closed at one end and having at least one steam outlet at or adjacent the other end;  
at least one heat sink member in the covered steam generation chamber to provide a heat source to convert steaming water introduced into the steam generation chamber into steam; and  
a steaming water pipe having at least one nozzle operable to direct water into the covered steam generation chamber, the steaming water being convertible into steam within the covered steam generation chamber and releasable to the oven compartment through the at least one steam outlet, wherein the covered steam generation chamber is an elongate chamber adjacent to at least one elongate heating chamber containing at least one heating element.
2. (Canceled)
3. (Currently amended) The device of Claim [[2]] 1, wherein the steam generation chamber is separated from the at least one heating chamber by a dividing wall.
4. (Original) The steaming device of Claim 1, wherein the steam generation chamber forms a elongate conduit from which steam exits at the steam outlet.
5. (Currently amended) The steaming device of Claim 1, wherein the heating chamber has one or more heat outlets to enable the transfer of heat from the at least one heating element to the oven compartment.

6. (Original) The steaming device of Claim 5, wherein the one or more heating outlets are a plurality of outlets formed in the side of the heating chamber to provide direct access from the heating chamber to the oven chamber

7. (Original) The steaming device of Claim 1, wherein the at least one heat sink is a strip of metal bar having a thermal mass sufficient to maintain the temperature within the oven compartment within a prescribed temperature range.

8. (Previously presented) A baker's oven having at least one oven compartment, the oven compartment being heated by a plurality of parallel heating sections arranged across the width of the oven compartment, at least one parallel heating section of the heating rod being provided with a steaming device comprising a covered steam generation chamber adjacent the at least one parallel heating section, the covered steam generation chamber being closed at one end and having at least one steam outlet at or adjacent the other end, the covered steam generation chamber being provided with at least one heat sink member to provide a heat source to convert steaming water introduced into the steam generation chamber into steam and a steam water pipe having at least one nozzle operable to direct water into the covered steam generation chamber, the steaming water being converted into steam within the steam generation chamber and being released to the oven compartment through the at least one steam outlet.

9. (Previously presented) The baker's oven of Claim 1, wherein the covered steam generation chamber is an elongate chamber adjacent to at least one elongate heating chamber containing at least one heating element.

10. (Currently amended) The baker's oven of Claim [[2]] 1, wherein the steam generation chamber is separated from the at least one heating chamber by a dividing wall.

11. (Original) The baker's oven of Claim 1, wherein the steam generation chamber forms a elongate conduit from which steam exits at the steam outlet.

12. (Currently amended) The baker's oven of Claim 1, wherein the heating chamber has one or more heat outlets to enable the transfer of heat from the at least one heating element to the oven compartment.

13. (Original) The baker's oven of Claim 5, wherein the one or more heating outlets are a plurality of outlets formed in the side of the heating chamber to provide direct access from the heating chamber to the oven chamber

14. (Original) The baker's oven of Claim 1, wherein the at least one heat sink is a strip of metal bar having a thermal mass sufficient to maintain the temperature within the oven compartment within a prescribed temperature range.

15. (Currently amended) A method for generating steam within a baker's oven including the steps of:

providing a covered steam generation chamber adjacent a heating chamber containing at least one heating element in an oven compartment of a baker's oven, the covered steam generation chamber being closed at one end, having at least one steam outlet at or adjacent the other end;

introducing a controlled volume of water into the covered steam generation chamber at or adjacent the one end;

converting the water into steam within the steam generation chamber and releasing the steam from the covered steam generation chamber through the steam outlet into the oven compartment.

16. (Original) The method of Claim 15, wherein the introduction of water into the steam generation chamber does not result in a drop in the internal temperature of the oven compartment of more than 10°C.

17. (Original) The method of Claim 15, wherein the steam is introduced into the oven compartment from the steam generation chamber towards the rear of the oven compartment.

18. (Original) The method of Claim 15, wherein all of the steaming water is converted to steam by heat from the ballast bar before the water has travelled three quarters of the length of the steam generation chamber.